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Angel Indian Restaurant

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Menu Prices — October 24, 2026

Angel Indian Restaurant menu with prices in United States, updated November 2019: 91 items across 9 categories, prices from $2.00 to $25.99.

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Angel Indian Restaurant Menu with Prices (United States)

Angel Indian Restaurant menu with prices in United States, updated November 2019: 91 items across 9 categories, prices from $2.00 to $25.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/angel-indian-restaurant

Menu categories: Most Ordered · Appetizer - Vegetarian · Appetizer - Non-Vegetarian · Main Course - Vegetarian · Main Course - Non-Vegetarian · Chef's Special · Bread & Sides · Drinks · Dessert

Most Ordered

ITEM	PRICE
2. Garlic Naan	**$5.00**
2. Butter Chicken Clay oven cooked dark chicken meat simmered in tomato sauce.	**$19.99**
1. Butter Naan	**$4.00**
9. Basmati Rice	**$4.00**
8. Saag Paneer / Tofu Vegan. Local green, ginger and garlic chilli	**$18.99**
1. Mango Lassi Sweet.	**$4.00**
6. Amul Cheese Naan	**$6.00**
4. Samosa Crispy pastry stuffed with chilli potatoes and peas	**$5.99**
12. Dal Tadka Vegan. Cumin, red onion, ginger, garlic whole yellow lentil	**$17.99**
3. Samosa Chat Sweet & sour chutney, yogurt, chickpeas	**$11.99**
6. Goat Dum Biryani Goat, basmati rice, saffron served with raita.	**$25.99**
5. Paneer Bhurji Lajawab Homemade indian cheese, onion, tomato, spices	**$21.99**

Appetizer - Vegetarian

ITEM	PRICE
3. Samosa Chat (Appetizer - Vegetarian) Sweet & sour chutney, yogurt, chickpeas	**$11.99**
4. Samosa (Appetizer - Vegetarian) Crispy pastry stuffed with chilli potatoes and peas	**$5.99**
5. Lassuni Gobi Vegan. Crispy cauliflower tossed in a tomato and garlic sauce	**$9.99**
12. Paneer P.B35 Home made paneer, pepper, onion and chilli	**$14.99**
8. Pani Puri Vegan. Potatoes sweet and spices chutneys.	**$8.99**
11. Paneer Tikka Homemade Indian cheese yogurt ginger and garlic	**$14.99**

ITEM	PRICE
6. Veg Pakoda Vegan. Mix veg, ground chickpeas, chat masala, chutneys	**$10.99**
7. Paneer Pakoda Homemade Indian cheese, ground chickpeas, chat masala, chutneys	**$11.99**
10. Mumbai Bhel Puri Tomatoes, onion, green & tarmarind chutney, sev papdi	**$10.99**
2. Aloo Tikki Chat Potatoes, tamarind, turmeric, ginger, cumin	**$11.99**
1. Lakhanpur De Bhalle Moong dal, black pepper, ginger, garlic	**$11.99**

Appetizer - Non-Vegetarian

ITEM	PRICE
4. Garlic Fried Chicken Chicken with bone, ginger, garlic, ground chickpeas	**$22.99**
5. Lamb Chops (3 Pcs) Juicy lamb marinated with ginger and garlic cooked to your taste	**$20.99**
9. Tandoori Salmon Salmon, lemon, ginger, garlic, garam masala	**$22.99**
7. Keema Pav Ground lamb, green peas cloves lemon juice	**$14.99**
11. Egg Pav Scrambled egg, onion, spices served with pav	**$12.99**
3. Chicken P.B 35 Boneless chicken pepper, onion and chilli	**$15.99**
6. Seekh Kebab Minced lamb with fresh chilli roasted in a clay oven	**$20.99**
8. Fish Fry Pompano fish, mustard, ginger, chilli, deep fried	**$22.99**
10. Fish Amritsari Crispy deep fried boneless fish, marinated with chilli and butter	**$15.99**
1. Chicken Tikka Boneless chicken marinated in aromatic sources roasted in a clay oven.	**$16.99**
2. Tandoori Chicken Chicken with bone marinated in yogurt and chili	**$20.99**

Main Course - Vegetarian

ITEM	PRICE
12. Dal Tadka (Main Course - Vegetarian) Vegan. Cumin, red onion, ginger, garlic whole yellow lentil	**$17.99**
5. Paneer Bhurji Lajawab (Main Course - Vegetarian) Homemade indian cheese, onion, tomato, spices	**$21.99**
8. Saag Paneer / Tofu (Main Course - Vegetarian) Vegan. Local green, ginger and garlic chilli	**$18.99**
3. Paneer Tikka Masala Homemade cheese, cream, spices, tomato, curry	**$21.99**

ITEM	PRICE
6. Matar Paneer Green peas, homemade indian cheese, tomato & chillies	**$18.99**
11. Dal Makhni Black lentil cooked over a low flame cooked with herbs and chilli	**$18.99**
14. Aloo Gobi Vegan. Potato, cauliflower, chilli, ginger and garlic	**$17.99**
16. Aloo Baingan Vegan. Potatoes, eggplant, spices, onion, tomato	**$17.99**
9. Bhindi Masala Vegan. Fresh okra, ginger and garlic chilli	**$17.99**
13. Channa Masala Vegan. Chickpeas mango powder, cumin	**$17.99**
4. Paneer Makhani Homemade indian cheese, tomatoes and chilli	**$18.99**
10. Rajma Masala Vegan. Kidney beans, turmeric, ginger	**$17.99**
7. Mix Vegetable Vegan. Spinach, mixed vegetables, paneer peppers	**$18.99**
15. Vegetable Moilee Vegan. Mixed vegetables, mustard seed, coconut milk, onion, ginger	**$17.99**
1. Lotus Root Kofta Paneer, fenugreek tomato curry lotus	**$18.99**
2. Paneer Kadai Homemade indian cheese, pepper, tomatoes	**$18.99**

Main Course - Non-Vegetarian

ITEM	PRICE
7. Lamb Rogan Josh Cubes of lamb cooked in a tomato and onion sauce.	**$21.99**
12. Goat Madras Goat, onion, turmeric, tomatoes	**$22.99**
14. Fish Moilee Fish, mustard seed, coconut milk, onion, ginger	**$21.99**
3. Chicken Vindaloo Goan style chicken cooked with potatoes in a chili sauce with a touch of vinegar	**$19.99**
11. Goat Bhuna Goat, red onion, ginger, chilli	**$22.99**
15. Prawn Chettinad Curry leaves, coconut, cloves, ginger	**$22.99**
8. Lamb Bhuna Cubes of lamb, red onion, ginger chilli	**$21.99**
9. Lamb Vindaloo Goan style lamb cooked with potatoes in a chilli sauce with a touch of vinegar	**$21.99**
10. Lamb Madras Lamb, onion, turmeric, tomatoes	**$21.99**
4. Chicken Kadai Boneless chicken, red onion, ginger, pepper, chilli	**$19.99**

ITEM	PRICE
5. Chicken Saag Chicken, local green, garlic, chili	**$19.99**
6. Chicken Madras Chicken, onion, turmeric, tomatoes.	**$19.99**
13. Laal Maas Baby goat, onion, green chili	**$22.99**
2. Butter Chicken (Main Course - Non-Vegetarian) Clay oven cooked dark chicken meat simmered in tomato sauce.	**$19.99**
1. Chicken Tikka Masala Marinated chicken, red chilli powder, garam masala	**$20.99**

Chef's Special

ITEM	PRICE
6. Goat Dum Biryani (Chef's Special) Goat, basmati rice, saffron served with raita.	**$25.99**
5. Chicken Dum Biryani Chicken, basmati rice, saffron served with raita.	**$22.99**
4. Vegetable Dum Biryani Fresh veg, paneer, basmati rice, saffron served with raita.	**$20.99**
1. Chole Bhatura Chickpeas, fried flat bread and spices.	**$17.99**

Bread & Sides

ITEM	PRICE
6. Amul Cheese Naan (Bread & Sides)	**$6.00**
9. Basmati Rice (Bread & Sides)	**$4.00**
8. Lacha Paratha	**$7.00**
5. Tandoori Roti Vegan.	**$4.00**
10. Raita	**$4.00**
3. Sesame Naan	**$5.00**
4. Kalonji Naan	**$5.00**
7. Peshwari Naan Sweet.	**$6.00**
2. Garlic Naan (Bread & Sides)	**$5.00**
1. Butter Naan (Bread & Sides)	**$4.00**

Drinks

ITEM	PRICE
3. Fresh Lime Soda	**$4.00**
7. Coke / Coke Zero	**$2.00**
6. Thums Up	**$3.00**

ITEM	PRICE
9. Seltzer Water	**$2.00**
4. Masala Chai	**$3.00**
5. Limca	**$3.00**
8. Water Bottle	**$2.00**
1. Mango Lassi (Drinks) Sweet.	**$4.00**
2. Punjabi Lassi Salty.	**$4.00**

Dessert

ITEM	PRICE
3. Rasmalai	**$6.00**
1. Gulab Jamun	**$6.00**
2. Kheer	**$6.00**